

PARTIAL TRANSLATION OF JPP No. 2003-9769

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Title of the Invention: Process for producing a coffee
concentrate from heat-hydrolyzed
extracts

[SCOPE OF CLAIM FOR PATENT]

[Claim 1]

A method of producing a coffee concentrate comprising the steps of concentrating under reduced pressure a coffee extract containing heat-hydrolyzed extracts to prepare a coffee concentrate solution, adding a galactomannan-lysing enzyme to said coffee concentrate solution for treatment, and adding an alkalizing agent to said pretreated coffee concentrate solution.

[Claim 2]

The method according to claim 1 wherein said heat-hydrolyzed extract is obtained at a hydrolysis temperature of 100 to 180°C.

[Claim 3]

The method according to claim 1 or 2 wherein said coffee concentrate solution contains 10 to 40% by weight of solids.

[Claim 4]

The method according to any one of claims 1 to 3 wherein said galactomannan-lysing enzyme is mannanase derived from *Aspergillus niger* and is added at 20 to 100 units per gram of the above solids.

[Claim 5]

The method according to any one of claims 1 to 4 wherein said alkalizing agent is sodium bicarbonate or potassium hydroxide and is added at 0.2 to 1.6% by weight relative to the weight of said coffee concentrate solution.

[0029]

(1) Carrying out the enzyme reaction at a temperature of the coffee concentrate solution of 30 to 70°C and pH of 3.0 to 6.0 for 30 minutes to 4 hours, (2) adding 0.2 to 1.6% by weight of a weakly alkaline salt as an alkalizing agent to the coffee concentrate solution after the completion of reaction, (3) inactivating the enzyme by heating the alkalizing agent-added reaction mixture at 85 to 130°C for 30 to 60 minutes, (4) cooling the enzyme-inactivated reaction mixture at 3 to 10°C, and (5) centrifuging the cooled reaction mixture to remove the resulting precipitates.